

TITLE

SOY PROTEIN PRODUCT AND PROCESS FOR ITS MANUFACTURE

ABSTRACT

5 This invention relates to a soy protein product with a modified sugar profile. The soy protein product has desirable flavor and functional properties. The soy protein product has a high sucrose and monosaccharide content and is low in indigestible oligosaccharides. The soy protein product does not have galactinol that is present in soybeans developed to have a low indigestible oligosaccharide content. The soy protein product is rich in isoflavones. The method for
10 manufacturing the soy protein product uses conventional soybeans that have better agronomic properties than soybeans developed to have a low indigestible oligosaccharide content. The method for manufacturing the soy protein product uses a α -galactosidase enzyme. The method for manufacturing the soy protein product retains the natural level of isoflavones occurring in soybeans.